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KAISERLICHES



PATENTAMT.

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PATENTSCHRIFT

№ 274709

KLASSE 53/. GRUPPE 4.

WILHELM TOBIEN IN CÖLN-LINDENTHAL.

Verfahren zur Herstellung kleiner, mit flüssiger oder breiartiger Masse gefüllter Hohlkörper von Schokolade, Kakao, Zucker, Gelatine, Eiweiß o. dgl.

Patentiert im Deutschen Reiche vom 16. November 1913 ab.

Die Erfindung betrifft ein neues Verfahren zur Herstellung kleiner Hohlkörper von Schokolade, Kakao, Zucker, Gelatine, Eiweiß o. dgl., die mit flüssiger oder breiartiger Masse gefüllt sind. Das Verfahren besteht darin, daß man die Füllung, die auch halbflüssig oder gelatinös sein kann, in geeigneten Formen gefrieren läßt und die gefrorene Füllung dann mit einem Überzug von Schokolade, Kakao, Zucker, Gelatine, Eiweiß oder anderen geeigneten Stoffen versieht. Der gefrorene Inhalt wird sich natürlich nach kurzer Zeit wieder auflösen, und es wird so eine geeignete Füllung in einer die bisherigen Verfahren weit übertreffenden Weise einfach, schnell und sauber hergestellt.

Die bisherige Herstellung derartiger gefüllter Pralines, Bonbons, Pillen usw. wird im allgemeinen auf zweierlei Art bewerkstelligt:

1. Die Flüssigkeit wird mit der Hand oder maschinell in die aus Schokolade, Kakao, Zucker, Gelatine, Eiweiß oder anderen Stoffen hergestellten kleinen Hohlkörper hineingefüllt und diese dann mit der Hand oder maschinell mit derselben Masse verschlossen, was sehr zeitraubend, umständlich und unsicher ist.

2. Eine übersättigte, heiße Zuckerlösung wird mit Likör, Kognak oder anderen Essenzen versetzt und in Vertiefungen, die in Weizenpuder gedrückt sind, gegossen und abgekühlt. Nach dem Erkalten scheidet sich der Über-

schuß von Zucker an den Wandungen der Vertiefungen aus und bildet eine zusammenhängende Kruste, welche den nicht auskristallisierten flüssigen Teil der Füllung umgibt. Diese Kruste wird dann mit Schokolade, Kakao, Zucker, Gelatine, Eiweiß oder anderen geeigneten Stoffen überzogen.

Gegenüber diesen beiden bekannten Verfahren und gegenüber anderen Verfahren, bei denen es bereits gelungen ist, eine harte Zuckerkruste zu vermeiden, hat das vorliegende große Vorteile, die vor allem darin bestehen, daß

1. die Herstellung bedeutend vereinfacht wird,

2. der Inhalt ganz ohne Zucker hergestellt werden kann.

PATENT-ANSPRUCH:

Verfahren zur Herstellung kleiner, mit flüssiger oder breiartiger Masse gefüllter Hohlkörper von Schokolade, Kakao, Zucker, Gelatine, Eiweiß o. dgl., dadurch gekennzeichnet, daß man den zur Füllung bestimmten Inhalt in geeigneten Formen gefrieren läßt und die gefrorenen Körper in gewohnter Weise mit derjenigen Masse überzieht, die als Umhüllung des alsbald wieder flüssig werdenden Inhaltes bestimmt ist.

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Translation of German Patent #274709, to W. Tobien: Mode of manufacturing small pockets (hollow -bodies) of chocolate, cocoa, sugar, gelatine and the like, filled with liquid or pulpy matter.
(Valid from Nov. 16 1913, publ'd May 26 1914)

This invention refers to a new mode of manufacturing small pockets of chocolate, cocoa, sugar, gelatine, albumen and the like, filled with liquid or pulpy matter. The process consists in allowing the filling matter, which may also be semi-liquid or gelatinous, to freeze in suitable molds, and in then coating the frozen filler with chocolate, cocoa, sugar, gelatine, albumen or other suitable substances. The frozen contents will, of course, melt after a short time; and thus a suitable filling is quickly and neatly produced, in a manner far excelling all processes thus far used.

Hitherto, the manufacture of such filled pralines, candies, pills &c has in general been operated in two different ways:

- 1) By hand or machine, the pockets made of chocolate, cocoa, sugar, gelatine, the whites of eggs or other materials, are filled with the liquid and are then, by hand or machine, closed with the same material; which takes much time and is liable to failure.
- 2) A supersaturated hot solution of sugar, to which liquor, brandy or other essences have been added, is poured into depressions made in wheat-flour powder and is there allowed to cool. After cooling, the excess of sugar separates out on the walls of the depressions and forms a contiguous crust inclosing the portion of the filling which has not crystallized out. This crust is then coated with chocolate, cocoa, sugar, gelatine, albumen or other suitable matter.

As contrasting with these two known processes, and with other processes in which the making of a hard sugar crust has already been successfully avoided, the present one has great advantages, chiefly consisting in 1) considerably simplifying the manufacture, 2) being able to make the filling entirely without sugar.

Claim: Mode of manufacturing small pockets of chocolate, cocoa, sugar, gelatine, albumen or the like, characterized by freezing in suitable molds the matter intended for the filling and coating the frozen matter in the usual way with that substance which is intended to form an inclosure of the filling, which at once re-liquefies.

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Translation of German patent no. 274709, class 53 1 gr. 4
to Wilhelm Tobien of Cöln-Lindenthal, patented in Germany
from Nov. 16, 1913, published May 26, 1914.

Process for the making of small hollow bodies of chocolate,
cocoa, sugar, gelatin, albumin, or the like, filled with
a fluid or pasty mass.

The invention is concerned with a new process for the making of
small hollow bodies of chocolate, cocoa, sugar, gelatin, albumin,
or the like which are filled with fluid or pasty substance. The
process consists in that the filling, which also may be semi-
fluid or gelatinous, is frozen in suitable molds and the frozen
filling then provided with a coating of chocolate, cocoa, sugar,
gelatin, albumin or other suitable substances. The frozen con-
tents will of course melt again after a short time and thus a
suitable filling can be made simply, quickly and cleanly in a
manner far superior to the usual one.

Hitherto the making of such filled pralines, bonbons, pills,
etc. has been effected in general in two ways:

1. The fluid is filled by hand or mechanically in the small
hollow bodies made of chocolate, cocoa, sugar, gelatin, albumin,
or other substances, and these then closed with the same sub-
stance by hand or mechanically which is very inconvenient, waste-
ful of time and uncertain.

2. A super-saturated, hot sugar solution is mixed with liquor,
cognac or other essences and poured and cooled in molds which
are made by pressing from wheat flour. After the cooling
the excess of sugar separates out on the sides of the molds
(depressions) and forms a cohesive crust which surrounds the
non-crystalline fluid part of the filling. This crust is then
coated with chocolate, cocoa, sugar, gelatin, albumin or other
suitable materials.

In contrast to these two known processes and as compared with
other processes in which it is already been possible to avoid
a hard sugar crust the foregoing has great advantages which
above all consist in that

1. the manufacture is considerably simplified
2. the contents can be made entirely without sugar.

2.

C l a i m

Process for the making of small hollow bodies of chocolate, cocoa, sugar, gelatin, albumin or the like, distinguished thereby, that the contents intended for the filling are frozen in suitable molds and the frozen bodies in suitable manner coated with that substance which is intended as a casing for the contents soon to become fluid again.

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process for making small hollow objects of chocolate, cocoa, sugar, gelatine, albumen or the like, filled with liquid or pasty material.

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The invention concerns a new process for making small hollow bodies of chocolate, cocoa, sugar, gelatine, albumen or the like, filled with liquid or pasty material. The process consists in that the filling, which can also be semi-fluid or gelatinous, is allowed to freeze and the frozen filling is then furnished with a coating of chocolate, cocoa, sugar, gelatine, albumen or other suitable materials. The frozen contents will naturally soon melt again and thus a suitable filling is made in a way greatly exceeding those used up to the present in simplicity, rapidity and cleanliness.

The former methods for making such filled pralines, bonbons pills, etc. were generally of two classes:

1. The liquid was filled in by hand or mechanically into the small hollow bodies made of chocolate, cocoa, sugar, gelatine, albumen or other material and then these bodies were closed by hand or mechanically with the same material, this being tedious and irregular and requiring much time.

2. An over-saturated hot sugar solution had added to it liqueur, cognac, or other essences and it was then poured into depressions made in wheat flour and allowed to cool. After cooling the excess sugar precipitated out on the walls of the depressions and formed a united crust which surrounded the non-crystallized liquid part of the filling. This crust was then coated with chocolate, cocoa, sugar, gelatine, albumen or other suitable material.

In contrast to these two processes and to other processes in which formation of a hard sugar crust has been prevented successfully, the present invention has great advantages of which the principal are:

1. The manufacture is greatly simplified,
2. The contents can be made entirely without sugar.

Claim:

Process for making small hollow bodies of chocolate, cocoa sugar, gelatine, albumen, or the like filled with liquid or pasty material, characterized in that the contents for the filling are allowed to freeze in suitable molds and the frozen bodies are coated in the ordinary way with the material serving for holding the contents, ^{which} at once become liquid again.